

13 MAY - 15 MAY 2011



www.africanrelish.com

ARTISTRY OF CAKE MAKING & DECORATION with Roxanne Floquet

Baking a cake appears to be a simple process.... until you see one of Roxanne's incredible creations and you swiftly realise the artistry and precision required to create one of her masterpieces.

We are delighted and very excited to announce that Roxanne is coming to African Relish to share her extraordinary skill and creative flair and to give us a master class in cake making and decoration. You dare not miss this opportunity. Roxanne was trained at Silwood Cookery School in Cape Town. She worked for Peggy Porschen, one of the UK's finest cake makers and it was there that she was able to enhance her skills in the field of cake design and decorating. Looking to further hone her pastry making skills, she ventured away from the decorative side of cake design to explore a more broad approach to pastry at world renowned Yauatcha restaurant in Soho, London, where the pastry chef, Stephan Sucheta, showcases one of the most impressive pastry displays in the world. It was here where she began learning the intricacies of pastry as a science and started Roxanne Floquet Cake Design, now one of the most sought after bespoke cake producers for that special occasion

FRIDAY

From 12:00 - Arrive at African Relish and settle in to accommodation.

13:00 - Light lunch served at African Relish, meet the team and receive your course outline.

14:00 - 17:00 Demonstration and hands-on Decorating biscuits - How to roll out cookie dough and cut shapes. Perfect baking and decorating techniques

18:30 Ghost walk and village ramble —Ailsa Tudhope, historian and story teller, takes you on a journey back in time with tales of ghosts and village rogues from the past. Meet outside Fransie Pienaar Museum.

20:00 Welcome dinner at African Relish

SATURDAY

06:30 - For the energetic, a guided early morning walk up the lower reaches of the famous Swartberg Pass.

08:30 - Visit to Saturday Market for some local flavour.

09:00 - Breakfast at African Relish

10:30 - Masterclass Sugar Flowers - How to make hand-crafted sugar flowers

13:00 - Light lunch at African Relish

14:30 - Master class Cake Decoration - Different styles of cake decoration, piping techniques, brush embroidery and appliqué.

17:30 - Wine tasting at Soet Karoo, South Africa's smallest registered wine estate.

19:30 - Dinner at African Relish where we enjoy the fruits of the day's culinary endeavours.

SUNDAY

06:30 - Gather at African Relish for coffee. Botanical excursion with Dr Sue Milton, renowned botanist and specialist in Karoo biome biology.

09:30 - Great Karoo Brunch

10:00 Masterclass Petit Fours - Layering, preparing and cutting petit fours. Fondant dipping and decorating.

13:00 - Depart on onward journey

Price: R3850 per person 2 nights/ 3 days. Inclusive of luxury accommodation, all meals, cooking classes, ingredients, soft drinks and special African Relish apron.

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.

